



西式婚宴菜譜

Western Banquet Menus



WM
HOTEL

自助餐菜譜 *A*

Wedding Buffet Menu

海鮮 Seafood

澳洲青口
Australian Mussel
凍蝦
Chilled Cooked Prawn
鱈場蟹腳
Snow Crab Leg
日式照燒魷魚圈
Teriyaki Squid Ring

頭盤及沙律 Appetizer and Salad

雜菜沙律
Mixed Green Leaves Salad
粟米，青瓜，甜椒，蘑菇
Sweet Corn, Cucumber, Bell Pepper, Mushroom
日本甜薯，車厘茄
Japanese Sweet Potato, Cherry Tomato
胡麻醬雞絲沙律
Shredded Chicken Salad with Sesame Dressing
香草烤新薯沙律
Roasted New Potato Salad with Herbs
鮮果沙律
Fresh Fruit Salad
凱撒沙律
Caesar Salad

日本美食 Japanese Station

雜錦刺身
Assorted Sashimi
雜錦壽司
Assorted Sushi
芝麻八爪魚，辣味螺肉，章魚小丸子，日式芝麻雞翼
Sesame Octopus, Whelk with Chili Sauce,
Japanese Octopus Ball, Japanese Sesame Chicken Wing

湯 Soup

龍蝦湯
Lobster Bisque
配精選麵包及牛油
Served with Selection of Bread Roll and Butter

熱盤 Hot Dish

燒牛柳配紅酒汁
Roasted Beef Tenderloin with Red Wine Sauce
馬來西亞黃咖哩雞
Malaysian Yellow Curry Chicken
XO醬碧綠帶子炒蝦仁
Wok-fried Scallop, Prawn and Vegetables with XO Sauce

香煎鯛魚配香草忌廉汁
Pan-fried Snapper with Herb Cream Sauce
香橙蜜糖燒排骨
BBQ Pork Rib with Orange Honey Sauce
瑤柱扒豆苗
Fried Pea Sprout with Conpoy
辣肉腸黑松露汁燴意大利飯
Risotto with Chorizo and Black Truffle Sauce
照燒日式豚肉烏冬
Sautéed Japanese Udon with Pork in Teriyaki Sauce
意式黑松露煙肉薄餅
Pancetta & Black Truffle Pizza
韓式炸雞
Korean Deep-fried Chicken
吉烈炸蠔
Deep-fried Cutlet Oyster

甜品 Dessert

紐約芝士蛋糕
New York Cheese Cake
意大利芝士蛋糕
Tiramisu
朱古力布朗尼
Chocolate Brownie
抹茶紅豆蛋糕
Matcha and Red Bean Cake
意大利奶凍
Panna Cotta
芒果布甸
Mango Pudding
迷你泡芙
Mini Puff
法式雲呢拿焦糖燉蛋
Vanilla Crème Brûlée
蛋白杏仁茶
Sweetened Almond Cream with Egg White
鮮果拼盤
Fresh Fruit Platter
咖啡及茶
Coffee and Tea

3小時無限量供應汽水、冰凍橙汁、礦泉水及啤酒
3-hour unlimited serving of soft drinks, chilled orange juice, mineral water and beer

HK\$988
每位 per person

- 特別及節慶日子需另收取附加費 • 所有價目均需收取加一服務費 • 設有最低消費
- 受有關條款及細則約束 • 價格可能因市場情況而改變 • 有效日期由即日起至2022年6月30日
- Surcharge applies on special and festive days • All prices are subject to 10% service charge • Minimum charge is required
- Terms and conditions apply • Prices may change in accordance with market conditions • The offer is valid from now till 30 Jun 2022

自助餐菜譜

Wedding Buffet Menu

海鮮 Seafood

波士頓龍蝦	凍蝦
Boston Lobster	Chilled Cooked Prawn
澳洲青口	鱈場蟹腳
Australian Mussel	Snow Crab Leg

頭盤及沙律 Appetizer and Salad

雜菜沙律
Mixed Green Leaves Salad
粟米，青瓜，甜椒，蘑菇
Sweet Corn, Cucumber, Bell Pepper, Mushroom
日本甜薯，車厘茄
Japanese Sweet Potato, Cherry Tomato
香草烤新薯沙律
Roasted New Potato Salad with Herbs
華都夫沙律
Waldorf Salad
凱撒沙律
Caesar Salad
牛肉意粉沙律配蜜糖芥末汁
Beef Pasta Salad With Honey Mustard Dressing
巴拿馬火腿，菠菜沙律配黑醋汁
Baby Spinach Salad with Parma Ham & Balsamic Dressing

日本美食 Japanese Station

雜錦刺身	野菜天婦羅
Assorted Sashimi	Vegetable Tempura
雜錦壽司	日式串燒
Assorted Sushi	Assorted Skewer in Japanese Style
芝麻八爪魚，辣味螺肉	
Sesame Octopus, Whelk with Chili Sauce	

湯 Soup

清燉蟲草花雪耳雞湯
Double-boiled Chicken Soup with Cordyceps Flower and Snow Fungus
蘑菇忌廉湯
Mushroom Cream Soup
配精選麵包及牛油
Served with Selection of Bread Roll and Butter

熱盤 Hot Dish

紅燒乳豬
Barbecued Whole Suckling Pig

XO醬碧綠帶子炒蝦仁
Wok-fried Scallop, Prawn and Vegetables with XO Sauce
香草燒雞
Roasted Chicken with Herbs
焗鱈魚配香檳忌廉汁
Baked Atlantic Cod Fish with Champagne Cream Sauce
香煎龍脷魚柳配香草牛油汁
Pan-fried Sole Fillet with Herb Butter Sauce
紅酒燴牛尾
Braised OX Tail with Red Wine Sauce
瑤柱扒豆苗
Fried Pea Sprout with Conpoy
薑米蛋白蟹肉炒飯
Fried Rice with Egg White and Crab Meat
金菇瑤柱炆麵
Braised Noodle with Enoki Mushroom and Conpoy

燒烤車 Carving Station

燒安格斯西冷牛扒
Roasted Angus Sirloin Beef with Gravy
洋葱炒馬鈴薯
Sautéed Slice of Potato Lyonnaise
西蘭花炒雞油菇
Sautéed Broccoli and Chantelle Mushroom

甜品 Dessert

藍莓芝士蛋糕	法式雲呢拿焦糖燉蛋
Blueberry Cheese Cake	Vanilla Crème Brûlée
意大利芝士蛋糕	椰汁紫米露湯圓
Tiramisu	Coconut Cream with Purple Glutinous Rice and Sesame Dumpling
黑森林蛋糕	鮮果拼盤
Black Forest Cake	Fresh Fruit Platter
抹茶紅豆蛋糕	雪糕
Matcha and Red Bean Cake	Ice Cream
柚子慕絲蛋糕	咖啡及茶
Yuzu Mousse Cake	Coffee and Tea
芒果布甸	
Mango Pudding	

3小時無限量供應汽水、冰凍橙汁、礦泉水及啤酒
3-hour unlimited serving of soft drinks, chilled orange juice, mineral water and beer

HK\$ 1188
每位 per person

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西式婚宴菜譜A

Wedding Set Menu

凱撒沙律配虎蝦
Caesar Salad with Tiger Prawns

◆
香草牛油焗田螺
Baked Snails with Herb Butter Sauce
with Mashed Potato

◆
龍蝦湯
Lobster Bisque

主菜 Main Dish

香煎日本A5和牛肉眼扒 (60g)
Pan-fried Japan A5 Wagyu Beef Rib Eye (60g)
with Seasonal Vegetables and
Chanterelle Mushroom

或 Or

焗鱈魚配香檳忌廉汁
Baked Atlantic Cod Fish with
Champagne Cream Sauce
with Baby Carrot and Brussel Sprout

◆
雜錦芝士拼盆
Assorted Cheese Platter with
Walnut and Dried Fruit

◆
朱古力蜜梨蛋糕配香草汁
Chocolate and Pear Charlotte with Vanilla Sauce

◆
即磨咖啡或茶
Fresh Brewed Coffee or Tea

HK\$888
每位 per person

西式婚宴菜譜B

Wedding Set Menu

龍蝦沙律
Lobster Salad

◆
清酒煮鮑魚
Boiled Abalone in Japanese Style

◆
忌廉野菌湯
Cream of Wild Mushroom

◆
烤法國走地雞配羊肚菌汁
Roasted Bresse Chicken with
Morel Mushroom Sauce

◆
香煎鴨肝
Pan-fried Duck Liver
with Port Wine Sauce

◆
青檸雪葩
Lime Sorbet

主菜 Main Dish

美國無骨牛肋排
Roasted U.S. Prime Rib
with Sautéed Potato and Seasonal Vegetables

或 Or

炭燒伊比利亞豬鞍配照燒汁長通粉
Char-grilled Iberian Pork Chop served
with Penne Pasta in Teriyaki Sauce

或 Or

香煎龍脷魚柳配香芒甜椒沙沙
Pan-fried Sole Fillet with Pumpkin,
Mango and Red Pepper Salsa

◆
法式蘋果批配香草汁
Baked French Apple Pie with Vanilla Sauce

◆
即磨咖啡或茶
Fresh Brewed Coffee or Tea

HK\$1188
每位 per person

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